



# BORONIA

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## KITCHEN

WWW.BORONIAKITCHEN.COM.AU

### GROUP MENU

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#### ENTREE

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Sydney rock oysters, half dozen, kombu ponzu, ice plant  
Home made ricotta, focaccia, cherry tomatoes, bay leaf oil  
Prawn toast, sesame, yuzu mayonnaise

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#### MAINS

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Pan fried barramundi, miso glaze, charred fioretto  
Roasted pork belly, pickled green walnut, celeriac puree  
Chargrilled sirloin steak, Jerusalem artichokes

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#### SIDES

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Crisp duck fat potatoes, rosemary  
Zucchini, coconut feta, basil salad

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#### DESSERT

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Sticky date pudding, warm caramel sauce  
Crème brulee, persimmons  
Maffra cloth aged cheddar, Milawa blue cheese, chutney, crackers



**Two courses \$63 per person**

**Three courses \$78 per person**

Please note above includes bread and sparkling water

An 8% service charge applies to the total bill

152 Pittwater Road, Hunters Hill NSW 2110  
T: 02 9817 0666 [www.boroniakitchen.com.au](http://www.boroniakitchen.com.au)